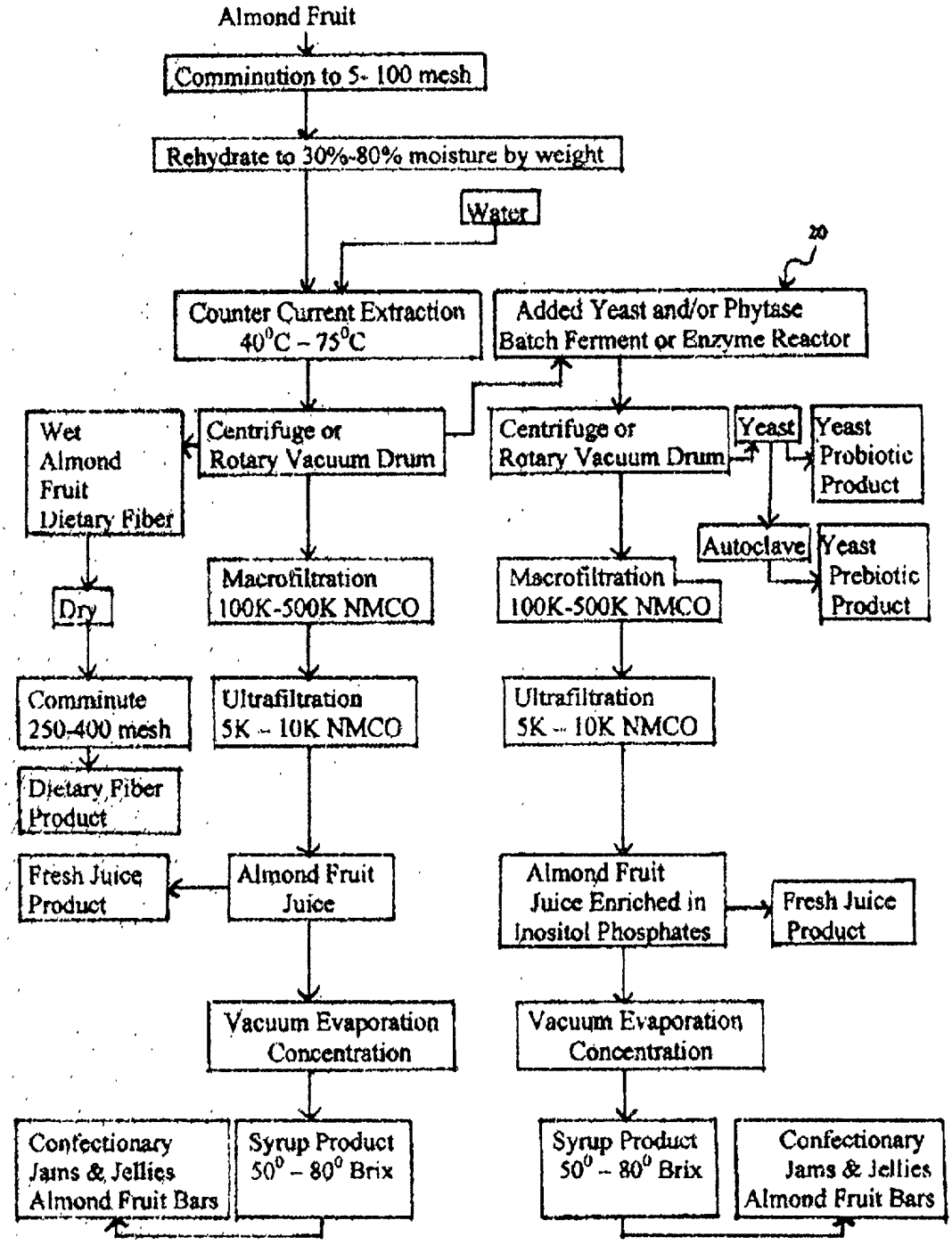
Figure 1


Almond Fruit
Comminution to 5- 100 mesh
Rehydrate to 30%-80% moisture by weight
Water
20
Counter Current Extraction
40°C – 75°C
Added Yeast and/or Phytase
Batch Ferment or Enzyme Reactor
Wet
Almond
Fruit
Dietary Fiber
Centrifuge or
Rotary Vacuum Drum
Centrifuge or
Rotary Vacuum Drum
Yeast
Yeast
Probiotic
Product
Autoclave
Yeast
Prebiotic
Product
Dry
Macrofiltration
100K-500K NMCO
Macrofiltration
100K-500K NMCO
Comminute
250-400 mesh
Ultrafiltration
5K – 10K NMCO
Ultrafiltration
5K – 10K NMCO
Dietary Fiber
Product
Fresh Juice
Product
Almond Fruit
Juice
Almond Fruit
Juice Enriched in
Inositol Phosphates
Fresh Juice
Product
Vacuum Evaporation
Concentration
Vacuum Evaporation
Concentration
Confectionary
Jams & Jellies
Almond Fruit Bars
Syrup Product
50° – 80° Brix
Syrup Product
50° – 80° Brix
Confectionary
Jams & Jellies
Almond Fruit Bars